



Casanova di Neri

IR ROSSO

Toscana IGT



VINTAGE NOTES

The 2016 vintage is the perfect balance among elegance, opulence, structure and complexity. Winter was warmer than average with some rain in February while budding was regular during the first week of April. Flowering took place on the last week of May with sunnier days, following a mild summer with sporadic rainfall. Ripening process was slowly but consistent, also thanks to the big range between day and night temperatures right before harvest.

VINTAGE

2016

APPELLATION

Toscana IGT

GRAPE VARIETY

85% Sangiovese, 15% Cabernet Sauvignon

GIOVANNI NERI TASTING NOTES

Very young deep red. Very intense nose: Hints of red fruit, particularly cherry, are perfectly related to the usual balsamic notes of the Tenuta Nuova. Endless at the palate: Rich, deep and full bodied with an extremely pure fruit. Then savory with a bright acidity masterfully melting with vibrant and pawing tannins. The finish let us understand a very long life for this great vintage.

HARVEST

Manual in the last week of September.

VINIFICATION

Manual selection of the grapes first and - after destemming - by optic selector. After that, spontaneous fermentation without added yeasts follows and maceration is facilitated by frequent pressing. Everything takes place in conical steel vats at controlled temperature for 18 days.

AGEING IN OAK BARRELS

15 months

ALCHOOL/VOL.

14°

DRY EXTRACT (g/lt)

29,8

TOTAL ACIDITY

5,8

BOTTLING LOT.

718

SERVICE TEMPERATURE (°C)

16 - 17°